

# **EQUIPMENT - FREEZER**

# INTRODUCTION

The freezer is used to store frozen products to maintain the products quality and to control bacteria growth. The freezers should be set to a temperature of -18°C.

There are many types of freezers:

- Walk-in freezer
- Upright freezer
- Chest freezer

The cleaning steps are essentially the same for all models. The freezers must be cleaned thoroughly at least once a week as per the DPSC.





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# **TWICE DAILY CHECKS**

- Wash & sanitize hands.
  - Take the temperature with the temperature thermometer probe twice per day as per DPSC.
  - The actual temperature of the freezer must be checked to ensure that the temperature gauge matches the air temperature inside the freezer.
  - Check the temperature of all freezers before leaving the restaurant at night.

### • Place the thermometer on a shelf:

- Turn a clean container upside down and pierce with a calibrated thermometer.
- Place the container with thermometer on shelf ensuring that the probe does not come into contact with shelving or product.
- Close the door.
- Let the temperature stabilize for 15 minutes.
- Read the temperature:
- The temperature reading should be -18°C and below.
- Record temperature in the DPSC.
- Contact maintenance if the temperature shown in the temperature gauge does not match the internal temperature of the walk-in freezer.

### WEEKLY CLEANING

#### Remove products:

- Store all products in another freezer (if available), or
- In the walk-in chiller for storage during cleaning.
- Clean shelves:
  - Turn the freezer 'OFF'.
  - Remove the shelves/platforms from the freezer.
  - Clean the shelves/platforms using 3-step cleaning method:
  - Scrub with multi-purpose cleaning solution
  - Rinse with water
  - Sanitize with sanitizing solution.
  - Allow to air dry.
- Clean walls & ceilings:
  - Scrub the walls with multi-purpose cleaning solution.
  - Use a towel dipped in multi-purpose cleaning solution to clean the ceiling.
  - Rinse the walls with hot water and wipe the ceiling with damp towel.
  - Sanitize ceiling and walls with towel dipped in sanitizing solution.
  - Allow to air dry.
- Clean floor:
  - Using a deck brush, scrub the floor with floor cleaner solution.
  - Rinse with water.
  - Mop dry.
- Clean door gaskets/strip curtain:
  - Clean the door gaskets using a clean towel dipped in multi-purpose cleaning solution.
  - Rinse with water.
  - Sanitize the gasket and strip curtain with sanitizing solution.

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• Replace shelves & products (follow FIFO).

# **OPERATING**

- Store items approximately 5 cm (2 inches) away from walls to facilitate airflow.
- Do not put the freezer next to any heat sources such as fryers, stoves, etc. Also allow air to circulate right around a freestanding freezer.
- Store bags or cartons as recommended in the shelf. Over loading may cause the products to thaw and may also cause damage to the shelving.
- Use oldest product first (FIFO).
- Do not leave the door open for long periods of time to prevent frost from forming and accumulating.
- Always keep the floor dry after cleaning or after defrosting process to prevent ice build-up.
- Always check that the freezer doors are not left open before you leave the restaurant for the night.



# **PROBLEM SOLVING**

Problem	Possible Cause	Solution
Freezer not operating	Circuit-breaker 'OFF'	Turn circuit-breaker 'ON'
	<ul> <li>Thermostat setting wrong or faulty</li> </ul>	Reset or contact maintenance
	• Power cord/lead or plug faulty	Contact maintenance
	• Power cord/lead not plugged in	Plug in cord/lead
Frost builds up	Door left open	Keep the door closed after using
	• Door gaskets/Hinge door handle faulty	Contact maintenance
	Defrost system not working	Contact maintenance
Products not frozen	Circuit-breaker 'OFF'	Turn circuit-breaker 'ON'
	<ul> <li>Walk-in freezer strip curtain damaged/missing</li> </ul>	Contact maintenance
	Thermostat setting wrong or faulty	Reset or contact maintenance
	<ul> <li>Power cord/lead or plug faulty</li> </ul>	Contact maintenance
	<ul> <li>Too much product; stored incorrectly — air circulation affected</li> </ul>	Follow storage procedure and rearrange stock
	• Ice built up on condensing coil and fins	Contact maintenance
	• Door gasket(s)/Hinge door handle faulty	Contact maintenance
	Door left open	Keep the door closed after entry/exit
	Gas leakage	Contact maintenance